Macaroni Grill Baked Creamy Seafood

Notes:
A special thanks to Marie for spotting this one in the Los Angles Newspaper.

Ingredients:
4 Tbsp. Butter
1 C. baby scallops, rinsed and drained (about 8 ounces)
3 Tbsp. flour
2 C. half and half
1 1/2 C. asiago cheese
2 C. medium, peeled, shelled and deveined cooked shrimp
6 oz. can chopped clams, well drained
1 to 2 Tbsp. grated Parmesan cheese
Oil for deep frying
1/2 of a 12 ounce package
Won ton skins

Preparation:
In a large skillet, melt 1 tablespoon butter. Add scallops and stir fry over high heat until just cooked through; set aside in bowl. In same skillet, melt remaining 3 tablespoons butter over medium heat. Whisk in flour until
smooth and bubbly. Cook and stir 1 minute. Whisk in half-and-half and continue whisking until mixture comes to a boil. Boil 1 minute, whisking, until bubbly. Turn off the heat. Add asiago cheese, stirring until melted. Stir in the scallops, shrimp and clams. Spoon into a 9 inch glass pie plate. Sprinkle with the Parmesan cheese. Bake in a preheated 350 degree oven for about 15 minutes, until the top is golden brown. Meanwhile, heat plenty of oil in a wok or deep fryer to 375 degrees. Fry 3 or 4 won ton skins at a
time, a few seconds on each side, until just golden. Drain on paper towels. Use wantons as chips for dipping into baked sea-food appetizer.

NOTE: If you don't feel inclined to fry the wanton skins to make chips, the seafood appetizer is also delicious served with tortilla or pita chips or crackers of your choice.